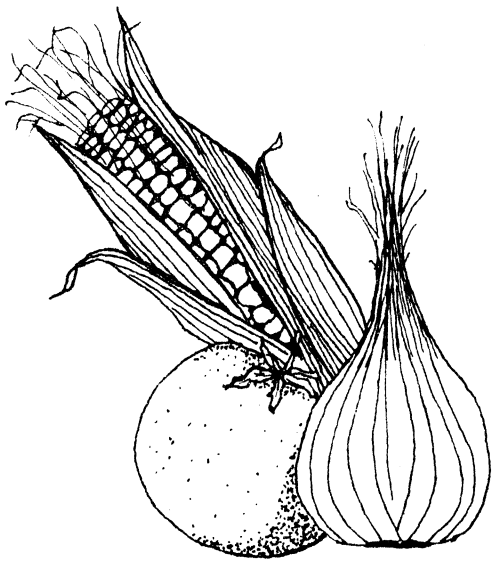
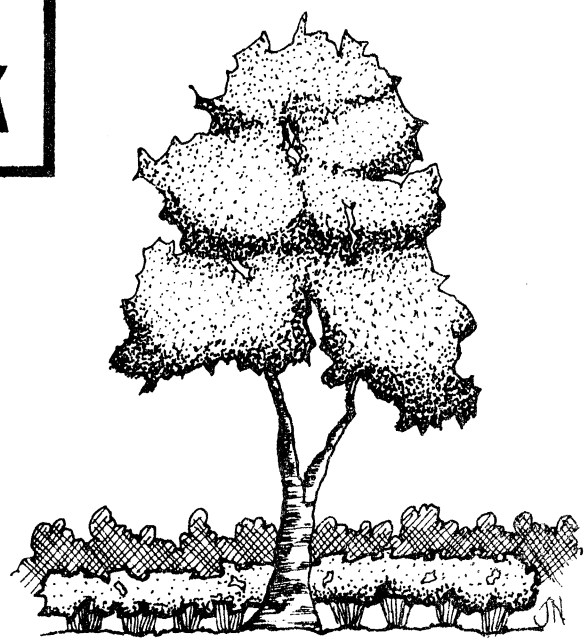
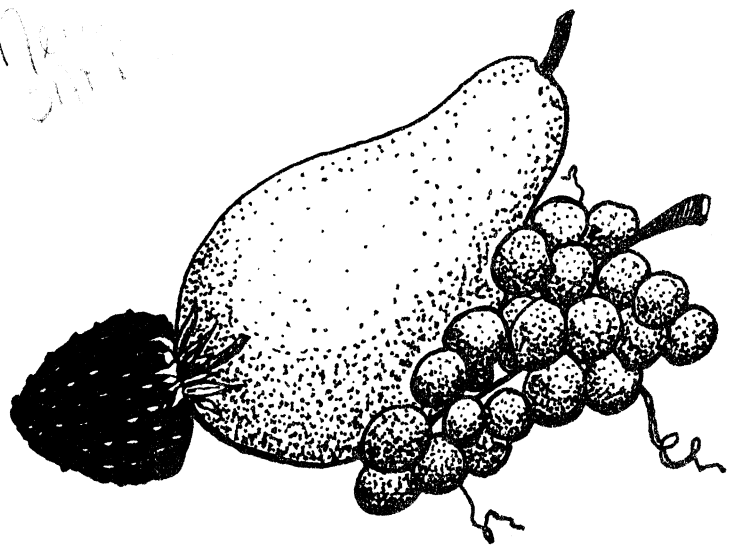
Student Handbook



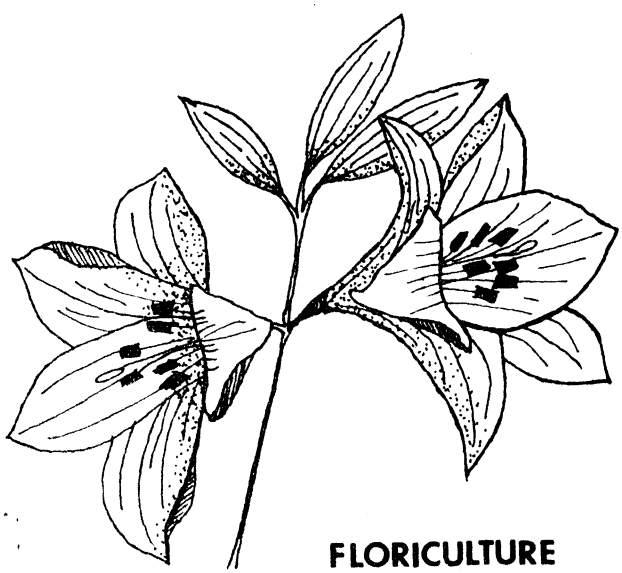
VEGETABLE CROPS



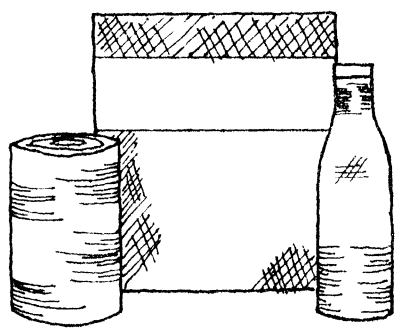
LANDSCAPE HORTICULTURE



POMOLOGY



FLORICULTURE



FOOD PROCESSING

HORTICULTURE SERIES 484

THE OHIO STATE UNIVERSITY
Department of Horticulture

Welcome to the Department of Horticulture,

The Department of Horticulture is very diverse in the specialties offered. The faculty and staff in our building have a reputation for being friendly and willing to help students. While many of the faculty located in Howlett Hall are involved in the teaching program, there are also research and extension specialists. It would be my hope that you take advantage of your years at The Ohio State University and learn the numerous activities of the department.

We feel the time you spend in the department is important. To help you become oriented, we have prepared this handbook covering courses, requirements, electives, faculty responsibilities, student organizations, and scholarships. You should find the information useful in planning your course of study and entering into departmental activities.

We look forward to getting to know you and working with you.

Sincerely,

H. A. Rollins, Jr.
Chairman

rev. 7/30/80 - 300

WHAT IS HORTICULTURE?

Horticulture is the art and science of growing, harvesting, handling, processing, marketing, and utilizing fruits, vegetables, flowers, and ornamental plants.

The Ohio State University offers the only 4-year Horticulture curriculum in Ohio. A student who majors in Horticulture may select any of the following areas of specialization.

Flowers (Floriculture)
Production, handling and marketing of greenhouse-grown potted plants and cut flowers, outdoor annuals and perennials.

Vegetables (Olericulture)
Production, management, handling, storage and marketing of vegetables in the field, in greenhouses and other forcing structures, and in home gardens.

Fruits (Pomology)
Production, handling, storage and marketing of tree fruits, small fruits, and nuts.

Landscape Horticulture
The art and science of producing and utilizing ornamental plant materials including trees, shrubs, evergreens, and ground covers.

Food Processing and Technology
Commercial preservation of fruits, vegetables, and related food crops with emphasis on quality evaluation, control, and assurance.

Horticultural Therapy
Helping people achieve understanding of themselves and the world around them through the media of working in Horticultural activities involving special education skills, plant study and psychology.

Horticultural Education
A dual major between Horticulture and Agricultural Education leading to certification as a teacher.

Horticultural Communication
Combining various facets of journalism with horticultural knowledge to disseminate this information to large segments of the population.

Students take additional courses in the physical and social sciences, humanities, business, and related technical subjects to meet the requirements of the horticulture industries. The curriculum at Ohio State also can prepare students to continue their education in graduate studies.

Opportunities in Horticulture are limited only by imagination and knowledge. A graduate horticulturalist may choose from a variety of positions with salaries equivalent to those of other professions. This dynamic, rapidly expanding profession has a place for you.

Besides the teaching faculty, whom you may become acquainted with, there are many other horticulturists in the department located here in Howlett Hall, as well as in Gourley Hall in Wooster. The following list is supplied for your reference in case information outside your classroom contact is needed.

COLUMBUS-BASED FACULTY

W.M. Brooks	Commercial Outdoor and Greenhouse Vegetable Crop Production	Extension
J.L. Caldwell	Landscape Horticulture - Home Gardens	Extension
R.C. Funt	Fruit Crops	Extension Research
J.R. Geisman	Food Technology Waste Disposal and Utilization	Teaching Research
S.F. Gorske	Weed Control in Vegetable Crops; Vegetable Crops Physiology	Teaching Research
W.A. Gould	Food Processing and Technology - Emphasis on Vegetables	Teaching Research
F.O. Hartman	Tree Fruit Production; Rootstocks, Fruit Setting & Thinning; Morphology & Anatomy	Teaching Research
R.D. Lineberger	Tissue Culture; Stress Physiology	Teaching Research
A.C. Peng	Plant Proteins and Lipids	Teaching Research
J.C. Peterson	Floral Crop Production	Extension Research
K.W. Reisch	Landscape Horticulture; Nursery Crop Management	Associate Dean, Agriculture
J.L. Robertson	Horticultural Crop Marketing & Economics	Teaching Research
H.A. Rollins, Jr.	Tree Fruit Production	Chairman - Dept. of Horticulture
J.W. Scott	Genetics and Breeding of Greenhouse Vegetables	Research Teaching
E.M. Smith	Nursery Crop Production; Herbicides; Storage and Nutrition	Extension Research

G.L. Staby	Floral Crop Production; Post Harvest Physiology	Research Teaching
S.M. Still	Landscape Horticulture, Plant Materials	Teaching Research
T.D. Sydnor	Landscape Horticulture; Shade Trees	Teaching Research
H.K. Tayama	Floral Crop Production	Teaching Research
J.D. Utzinger	Vegetable Crop Production; Youth Groups	Extension Teaching
E.C. Wittmeyer	Commercial Vegetable Production; Processing Vegetables; Potatoes	Extension

WOOSTER-BASED FACULTY

W.L. Bauerle	Greenhouse Vegetable Crops	Research
S.Z. Berry	Processing Tomato Variety Development	Research
R.C. Blake	Pear Cultivar Development	U.S.D.A. Research
F.K. Buscher	Nursery Crop Production	Extension Area Agent
G.A. Cahoon	Grape Production & Fruit Nutrition	Research Extension
C.W. Donoho	Tree Fruit Physiology	Assoc. Director OARDC
W. Faber	Floriculture Production	Research Extension
D.C. Ferree	Tree Fruit High Density Production Systems	Research
J.F. Gallander	Food Technology; Enology	Research Extension
R.G. Hill, Jr.	Stone & Small Fruit Culture	Assoc. Chairman Horticulture
M. Kawase	Physiology & Introduction of Ornamental Crops	Research
D.W. Kretchman	Vegetable Crop Production	
J.M. Pisarczyk	Commercial Vegetable Production; Potatoes	Research Extension

University Basic Education Requirements

The following courses have been approved for meeting the Basic Education Requirements in the Humanities and Social Science Options for Agriculture students in the College of Agriculture & Home Economics:

HUMANITIES OPTION

Arabic 241, 271, 272, 273, 274
Art 190, 290
Arts 160
Black Studies 101, 244, 251, 284, 345, 376, 581
Chinese 230, 231, 232, 251, 252
Classics 120, 121, 122, H124, H125, 220, 221, 222, 223, 224, 225, 501, 502, 503
Communication 213, 330
Comparative Studies in Humanities 101, 102, 203, 205, 207, 208, 215.01, 215.02, 228, 229, 241, 242, 301, 303, 501, 502, 503, 513
Dance 200
English 160, 220, 260, 261, 262, 270, 272, 273, 275, 280, 281, 283, 284, 285, 290, H296, H299
French 271, 272, 273
German 260, 261, 262, 299, 361, 362
Hebrew 241, 271, 272, 273, 274
History of Art 111, 210, 211, 212, 213, 216, 515, 520, 530
Italian 271, 272, 273
Japanese 231, 251, 252
Linguistics 201, 285
Medieval and Renaissance Studies 210, 212, 213, 214
Music 141, 142, 144, 145, 146, 147, 148, 149, 241, 242, 243, 244
Philosophy 101, 130, 150, 210, 230, 240, 250, 270, 511, 512, 513, 520
Polish 220, 221
Portuguese 271
Russian 135, 220, 221, 222
Serbo-Croatian 220, 221
Slavic Languages and Literatures 130, 219
Spanish 271, 272, 273
Theater 100, 271, 531, 532, 533
Women's Studies 100

SOCIAL SCIENCE OPTION

Agricultural Economics 100 or H199 plus 10 hours selected from:

Anthropology 201, 202, 412, 421.01, 421.02, 421.03, 421.04, 421.05, 500, 505, 510, 515
Black Studies 248
Economics 206.01, 206.02, 206.03, 206.04, 206.05, 400
Geography 200, 240, 400, 560
History 100.01, 100.02, 100.03, 140.01, 140.02, 140.03, 150.01, 150.02, 180.01, 180.02, 180.03, 180.04, 201, 203, 205, 207, 209, 211, 212, 215, 220, 222, 231, 237, 239, 240, 251, 252, 255, 256, 258, 260, 265, 266, 267, 285, 301
International Studies 230, 231, 235, 240, 245, 250
Labor & Human Resources 211
Political Science 101, 105, 165, 201, 202, 210, 215, 300, 345, 573
Psychology 100, 101, 300
Rural Sociology 105, or Sociology 101, 542
Sociology 202, 206, 280, 407, 410, 430, 463, 464, 480, 490, 545, 590

See your College Bulletin, Book 5 for specific classes available for the programs listed below.

AGRICULTURE PROGRAM

REQUIRED COURSES	HOURS
University College 100 or Agriculture 101	1
Humanities Option	15
Social Science Option	15
Communications	13
Chemistry 101, 102, or 121, 122	10
Biological Sciences	15
Mathematics, Statistics, Computer Sciences, Accounting	10-13
Agriculture Core	15
Agriculture Electives	15
Major[1]	25-45
Electives[2]	39-62
Credit hours required for graduatation	196

AGRICULTURAL INDUSTRIES PROGRAM

University College 100 or Agriculture 101	1
Humanities Option	15
Social Science Option	15
Communications	13
Chemistry 101, 102 or 121, 122	10
Biological Sciences	10
Mathematics, Statistics, Computer Sciences	15-18
Business Core	24
Agriculture Core	15
Major[1]	25-45
Electives[2]	30-53
Credit hours required for graduatation	196

AGRICULTURAL SCIENCE PROGRAM

University College 100 or Agriculture 101	1
Humanities Option	15
Social Science Option	15
Communications	13
Chemistry 121, 122, 123 and 241, 242 and 243 or 245 or 251, 252, 254	23
Physics 111, 112 or 131, 132	10
Biological Sciences	20
Mathematics 148, 150, 151, 152 and 5 cr. hrs from Ag. Economics 250 or courses at 200 level or above in Statistics or Computer and Information Science	20-23
Agriculture Core	15
Major[1]	20-45
Electives[2]	16-44
Credit hours required for graduation	196

PLANT PROTECTION PROGRAM

REQUIRED COURSES	HOURS
University College 100 or Agriculture 101	1
Humanities Option	15
Social Science Option	15
Communications	13
Chemistry 101, 102 or 121, 122 and a minimum of 5 cr. hrs. of Organic Chemistry	15
Biological Sciences	15
Mathematics, Statistics, Computer & Information Science	10-13
Agriculture Core	15
Plant Protection Core (other than those required as a Horticulture Major)	44
Major[1]	20-35
Electives[2]	15-33

FOOD TECHNOLOGY PROGRAM

University College 100 or Agricultural 101	1
Humanities Option	15
Social Science Option	15
Communications	8-10
Chemistry	20-21
Microbiology	10
Mathematics	10-13
Physics 111, 112	10
Biochemistry 551	5
Food Technology (See Horticulture Requirements)	30
Electives[2]	66-72

Elective courses should be selected by the student in consultation with advisor.

[1]Major courses are those courses in the department at the 200 level or above excluding 200 or H299 which are Agriculture Core. Only 45 hours of major courses will be counted toward meeting graduation requirements. Should additional major hours be scheduled your hours for graduation will be increased by that amount. For example, scheduling 47 hours in major courses would increase graduation requirements by 2 hours making the total 198 hours instead of 196.

[2]Elective courses should be selected by the student in consultation with advisor.

Each area of Horticulture has specific courses which are required to meet that option. Below is the list of required and suggested horticulture courses and other supporting courses which may be useful to you in planning your schedule.

HORTICULTURE OPTIONS COURSE REQUIREMENTS AND SUGGESTIONS

General Horticulture

Horticulture Required**	cr.	Horticulture Suggested	cr.	Other Suggested	cr.
Hort. 200	5*	Hort. 233	3	Bot. 112, 436	10
203	3	321	3	Agron. 240, 413	9
241 or 441	3 or 5	462	3	Plant Path. 401, 610 or 615.01	8
415	5	463	2	Ent. 460.01, .03	5
431	5	551	3		
231 & 232	6 or	509	3		
432 & 433	10				
442	5				
450	5				
461	5				
521	5				

Horticultural Therapy

Hort. 200	5*	Hort. 203	3	Bot. 112, 436	10
202 or 450	3 or 5	233	3	Psych. 100, 230	10
321	3	461	5	Pl. Path. 401	5
415	5			Ent. 460.01, .03	5
424	2			Ed. Except 251 or 651	3
521	5			Agron. 413	4
231,232 & 233 or 432 & 433, 434	9 or 15				

Horticulture - Agricultural Communication

Hort. 200	5*	Hort. 231	3	Bot. 112	5
203	3	232	3	Journ. 201,202,203,204,411,	29
321	3	233	3	421.01, .02, 602, 612	
415	5	432	5	627, 631	
431	5	433	5	Agron. 240, 413	9
441	5	509	3	Pl. Path. 401	5
450	5	521	5	Ent. 460.01, .03	5
461	5				

Combined Fruits & Vegetables

Hort. 200	5*	Hort. 462	3	Bot. 112, 436	10
203	3	463	2	Pl. Path. 401, 615.01	8
415	5	521	5	Ent. 460.01, .03	5
450	5	550	3	Agron. 240	5
461	5	552	3	Ag. Econ. 528	3
551	3	601	3		
509	3				
610	3				

Horticulture Required**	cr.	Horticulture Suggested	cr.	Other Suggested	cr.
Landscape Horticulture - General					
Hort. 200	5*	Hort. 431	5	Bot. 112, 436	10
415	5	434	5	Pl. Path. 401	5
432	5	533	5	Ent. 460.01, .03	5
433	5			Communic. 105	5
434	5			Ag. Econ. 310.02	5
Landscape Horticulture - Construction & Maintenance					
Hort. 200	5*	Hort. 431	5		
415	5	533	5	Bot. 112, 436	10
432	5	525		Art 290	5
433	5			Acct. 211 & 212	10
434	5			Lnd. Arch. 204,205,321 322,323,421	28
631	5			Ent. 460.01,.03	5
				Ag. M. & Sys. 110	5
				Agron. 240, 413	9
				Pl. Path. 401	5
				Bus. Fin. 510	4
Landscape Horticulture - Nursery & Arboriculture					
Hort. 200	5*	Hort. 431	5	Bot. 112, 436	10
415	5	434	5	Acct. 211, 212	10
432	5	521	5	Ag. M & Sys. 110, 232, 552	12
433	5			Agron. 240, 413	9
434	5			Pl. Path. 401	5
533	5			Ent. 460.01, .03	5
631	5			Ag. Econ. 310.02	5
				Bus. Fin. 510	4
Landscape Horticulture - Retailing					
Hort. 200	5*	Hort. 431	5	Bot. 112, 436	10
321	3	434	5	Ag. M. & Sys. 110	5
415	5	525		Agron. 240, 413	9
432	5			Acct. 211, 212	10
433	5			Pl. Path. 401	5
434	5			Ent. 460.01, .03	5
521	5			Bus. Mktg. 650	4
				Bus. Fin. 510, 620	8
Landscape Horticulture - Agricultural Education					
Hort. 200	5*	Hort. 434	5	Bot. 112, 436	10
415	5	522	5	Psych. 100, 230	10
431	5	523	5	Agron. 240, 413	9
432	5			Pl. Path. 401	5
433	5			Ent. 460.01, .03	5
	5			Ag. Ed. 200, 280.01, 330, 581, 582, 583	23
				Ed. 640.72/640.73	3
				Ag. Econ. 310.02	5

Horticulture Required**	cr.	Horticulture Suggested	cr.	Other Suggested	cr.
Landscape Horticulture - Plant Protection					
Hort. 200	5*	Hort. 434	5	Bot. 112, 436	10
415	5	450	5	Pl. Path. 401, 610	8
432	5	461	5	Agron. 240	5
433	5	509	3	Ent. 460.01, .03, 531, 532	10
610	3	521	3	Ag. M. & Sys. 552	3
450 or 461	5	533	5	Communic. 105	5
				Genetics 140 or 500	5
Fruits and Vegetables - Plant Protection					
Hort. 200	5*	Hort. 203	3	Chem. 235	5
415	5	509	3	Bot. 112, 436	10
450	5	521	5	Agron. 240, 640	8
461	5	550	3	Pl. Path. 401, 615.01	8
462	3	601	3	Ent. 460.01, .03, 531, 532	10
463	2			Ag. M. & Sys. 552	3
551	3			Genetics 140 or 500	5
552	3				
610	3				
Floriculture - Plant Protection					
Hort. 200	5*	Hort. 232	3	Chem. 235	5
415	5	509	3	Bot. 112, 436	10
231	3			Agron. 240	5
233	3			Pl. Path. 401, 610	8
321	3			Ent. 460.01, .03, 531, 532	10
431	5			Ag. M. & Sys. 552	3
521	5			Acctng. 211, 212	10
522	5			Genetics 140 or 500	5
523	5				
610	3				
Floriculture - Agriculture					
Hort. 200	5*	Hort. 232	3	Bot. 112, 436	10
231	3			Pl. Path. 401, 610	8
233	3			Ent. 460.01, .03	5
321	3			Agron. 240	5
415	5				
424	2				
431	5				
509	3				
521	5				
522	5				
523	5				
524	5				

Horticulture Required**	cr.	Horticulture Suggested	cr.	Other Suggested	cr.
Floriculture - Agricultural Industries					
Hort. 200	5*	Hort. 232	3	Bot. 112, 436	10
231	3			Acct. 211, 212	10
233	3			Agron. 240	5
321	3			Pl. Path. 401	5
415	5			Ent. 460.01, .03	5
424	2				
431	5				
509	3				
521	5				
522	5				
523	5				
524	5				
Floriculture - Agricultural Education					
Hort. 200	5*	Hort. 232	3	Bot. 112, 436	10
231	3	321	3	Agron. 240, 413	9
233	3			Pl. Path. 401, 610	8
415	5			Ent. 460.01, .03	5
424	2			Psych. 100, 230	10
431	5			Ag. Econ. 310.02	5
509	3			Ag. M. & Sys. 232	4
521	5			Agr. Ed. 200, 280.01, 330, 581, 582, 583	23
523	5				
524	5			Ed. 640.72/640.73	3
Fruit Science					
Hort. 200	5*	Hort. 415	5	Bot. 112, 436	10
203	3	509	3	Ent. 460.01, .03	5
241 or 441	3 or 5	521	5	Ag. Econ. 250, 528	8
450	5	550	3	Pl. Path. 401, 615.01	8
461	5	551 or 552	3	Agron. 240	5
462	3	601	3		
463	2				
551 or 552	3				
610	3				
Vegetable Science					
Hort. 200	5*	Hort. 431	5	Bot. 112, 436 or 630, 631	10
203	3	441	5	Agron. 240	5
241 or 441	3 or 5	509	3	Pl. Path. 401, 615.01	8
450	5	521	5	Ent. 460.01, .03	5
415	5	550	3	Genetics 140 or 500	5
461	5	601	3		
462 or 463	3 or 2				
551	3				
552	3				
610	3				

Horticulture Required**	cr.	Horticulture Suggested	cr.	Other Suggested	cr.
Fruit and Vegetable Processing					
Hort. 200	5*	Hort. 463	2	Bot. 110	5
241	3	543	3	Ag. Econ. 250	5
441	5	602	3	Ag. Mech. 110	5
442	5	603	5	Micro. 509, 636	10
450 & 552	7	641	5	Human Nutr. 310	5
or 461 & 462		642	4	Poultry Sci. 650	5
640	5	645	3	Fd. Sci. & Nut.	5
		647	3		
		648	3		
		649	3		
		670	4		
		671	4		
		742	3		
Food Technology					
Hort. 441	5	Hort. 241	3	Biochem. 551	5
640	5	442	5	Math. 150, 151	10
		450	5	Physc.111, 112	10
		543	3	An. Sci. 250 or 452, 453	3 or 6
		552	3	Ag. Mech. & Sys. 381	4
		603	5	Micro. 509, 636	10
		641	5	Hum. Nutri. 310	5
		642	4	Poul. Sci. 650	5
		645	3	Food Sci. & Nut. 551	5
		747	3		
		748	3		
		649	3		
		670	4		
		671	4		
		742	3		
Viticulture - Enology					
Hort 200	5*	Hort. 503	3	Chem. 121, 122, 123, 211, 235	23
415	5	552	3		
461	5	603	5	Math. 150, 151, 152	15
462	3	610	3	Bot. 112, 436	10
463	2	611	3	Micro. 509	5
441	5	641	5	Agron. 240	5
442	5	642	4	Pl. Path. 401, 615.01	8
670	4	645	3	Physics 111, 112	10
640	5			Ent. 460.01, .03	5
671	4			Agr. Econ. 250	5

*Horticulture 200 is required as an Agriculture Core course, but does not apply towards a Horticulture major.

**Where total credit hours of required horticulture courses do not total 25, the student, in consultation with his or her adviser, shall select additional courses from the suggested list to fulfill the required 25 quarter credit hours minimum for a major in the particular horticultural specialty.

We are happy you have chosen horticulture as a career. In order to help you in course selection we have provided a sample program labeled General Horticulture and the following page is a "grid" for you to use in scheduling. Using this grid it will be possible for you to plan a schedule of courses which you can follow until graduation. We have devised many programs for you to use. Sample copies are available in room 233, Howlett Hall. If there is any way I can help you, please feel free to call at 422-7056.

Sincerely,

Steven M. Still

S.M. Still, Coordinating Advisor

GENERAL HORTICULTURE

1	Chem 101/121	5		Chem 102/122	5		Hort (Agron) 200	5
	Math 116/150	5		Math req.	5		Bot. 112	5
	English 110	5		Bio. 110	5		Ag. Econ 100	5
	Ag 101(UVC 100)	1						
		16			15			15
2	Hort 203	3		Agron. 240	5		Hort[A] 431	5
	Hort[A] 415	5		Hort[A] 441	5		CHSE[A]	5-8
	CHSE[A]	3		CHSE[A]	5-8		Hort 442	5
	Bot 436	5						
		16			15-18			15-18
3	Hort 231/432	3-5		Hort 232/433	3-5		Hort 233[B]	3
	Plnt Path 401	5		Hort 321	3		Hort[A] 450	5
	Hort[A] 461	5		Ent. 460.01	3		CHSE[A]	8-10
	CHSE[A]	3		Ent. 460.03	2			
				Ag. Core	5			
		16-18			16-18			16-18
4	Hort 521 or CHSE[A]	5		CHSE[A]	16-18		CHSE[A]	16-18
	Hort 509 or CHSE[A]	3						
	Agron 413	4						
	CHSE[A]	5						
		17			16-18			16-18

[A] CHSE - Communication, Humanities, Social Science or Elective

[B] 400 series - 10 hrs or 200 series - 9 hrs.

Communications Option (13 hours)	Social Science Option (15 hours)	Humanities Option (15 hours)

Name _____

Year	Autumn	hrs	Winter	hrs	Spring	hrs
1	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
2	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
3	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
4	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___
	_____	___	_____	___	_____	___

Communications Option (13 hours)

English 100 5

_____

_____

Social Science Option (15 hours)

Ag. Econ. 100 5

_____

_____

Humanities Option (15 hours)

_____

_____

_____

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INTERNSHIPS

In order to clarify the position of the Department of Horticulture regarding internship programs, the following definition has been promulagated. "Internship - Employment arranged by or through the Department of Horticulture usually classified as internships by the employer, planned in cooperation with department faculty members to provide a range, or variety of experiences and supervised cooperatively by a supervisor designated by the employer and designated faculty member.

Internships have proven to be a very effective method for providing a complete educational experience for students. Internships are perceived as a joint effort between students, employers, and faculty. The usual period of the internship is three months or six months depending on the students area of specialization. There will be no part-time internship program.

1. The statement of agreement and understanding shall be completed by the prospective employer with appropriate signatures of employer, intern and advisor.

2. Each party shall abide by the terms as stated on the reverse side of the statement of agreement.

3. In addition, the employer will complete the intern evaluation report provided for the student intern and the internship program evaluation form for the advisor.

4. The intern will complete the intern activity report monthly while on the internship program and forward copies to the employer and advisor.

Credit for Internships

With respect to registration and credit for internships, the following policies were adopted by the Undergraduate Committee.

1. Credit for internships shall be under the direction of appropriate faculty in Horticulture.

2. Credit shall be two (2) quarter hours per quarter.

3. Registration shall be allowed in the quarter following the internship.

4. The student is required to file activity reports while actively participating in the internship program.

5. The student receives a grade of S/U based on experience gained as well as completion of evaluation forms.

6. It is recognized that the most valuable aspect of the internship program is the experience and recommendation of the employer.

STUDENT ORGANIZATIONS

It is the feeling of the Department of Horticulture that education occurs outside as well as inside the classroom. Active student organizations are a part of that educational experience. There are four co-curricular clubs within the department which we would encourage you to join. Pick the one which nearest suits your speciality and participate in their activities.

FOOD TECH CLUB

The Ohio State University Food Tech Club was chartered as Student Section No. 9 of the Institute of Food Technologists on June 15, 1960.

The purpose of the Club is to investigate and promote food processing practices, principles and technology. The Club aims to provide an opportunity for the students to extend their education in food processing and allied fields, to assist the staff of the Food Processing and Technology area of the Department of Horticulture with projects in promoting food technology, and to provide an opportunity for students and staff to meet on an informal basis.

The Club is active throughout the year in various college functions. The club operates a lunch stand at the Farm Science Review. The club assists in many Ohio Valley Section of the Institute of Food Technologist's meetings. Each year the Food Tech Club sponsors members to attend annual meetings of the Institute of Food Technologists. The club also sponsors various athletic teams that participate in the University's Intramural program.

Faculty Advisor - Dr. Wilbur A. Gould
422-7004

LANDSCAPE AND FLORICULTURE FORUM

The Landscape and Floriculture Forum, "LAFF", is a social club for students of horticulture and floriculture. It provides students with the opportunity to meet with each other in an informal atmosphere--to share ideas and have fun together. Throughout the year biweekly meetings are held, which are followed by speakers and special programs designed to introduce the members to the many interesting facets of horticulture and floriculture. We have a full schedule of activities that are informal and fun:

ACTIVITIES
- Halloween, Christmas, and a wide assortment of other "all occasion" parties.
- Fall Hayride and bonfire.
- Annual Spring Trip--destination to be decided.
- Athletics--volleyball, basketball, and softball.
- Canoe trip and picnic in spring.
- Spring Banquet--a recap of the years events.

FUND RAISERS
- Two mum sales at OSU football games.
- Two plant sales--fall and spring quarters.
- Carnation sale at Valentines Day.

SERVICE PROJECTS

Clean up of Dr. Kiplinger's estate.
Clean up of Dr. Kozel's estate.

LAFF is a member of the student chapter of "The American Society of Horticultural Sciences" (ASHS).

For more information contact: Dr. R. Daniel Lineberger, Advisor 422-9083
Dr. Steven Still, Co-Advisor 422-6027

THE UNIVERSITY FRUIT AND VEGETABLE SOCIETY

If you have an interest in horticulture, the University Fruit and Vegetable Society is for you. This small, but active club holds something special not only for Fruit and Vegetable majors, but also for Agronomists, Entomologists, Landscape Horticulture majors, and many others -- possibly you!

Activities of the society include:

Fall citrus sale
Spring break trip
Student-Faculty picnic
A variety of short trips and activities
Special speakers and refreshments at regular meetings
Participation in the OSHS-OVPGA Winter Meeting and Trade Show
Much more!

The Fruit and Vegetable Society provides a chance to learn more about horticulture, meet students and faculty with similar interests, and have fun while doing it.

Meetings, which are held every other Tuesday evening, are usually announced in the Lantern or the Good News. Why not come to a meeting to see what the society is all about?

Give the Fruit and Vegetable Society a try - you have nothing to loose, and a lot to gain!

Advisors: Dr. Fred O. Hartman 422-8524
Dr. James D. Utzinger 422-8326

THE OHIO STATE UNIVERSITY'S STUDENT ALCA CHAPTER

This club is for those students interested in the specific area of landscape horticulture which deals with landscape contracting and construction.

The acronym ALCA stands for the Associated Landscape Contractors of America, Inc. This is a nationwide organization of landscape contractors who are interested in furthering their profession and in attaining greater professional competency through the exchange of ideas and practices, and to help them solve their problems more economically and successfully. Their aim is to work to preserve and protect the natural environment.

The national organization as well as this student affiliation is a nonprofit, educational organization committed to serving the contracting and landscaping interests of its members. All interested persons are welcome to join for a $10.00 annual fee.

The ALCA Club holds regular meetings throughout the autumn, winter and spring quarters, and attempts to bring in outside industry speakers to further enlighten the membership. Monies are raised for the treasury by the student membership volunteering their time for routine property maintenance around the Columbus area. These monies are then used to help finance students to the various seminars, workshops, and conventions available to landscape contractors including the National ALCA meeting held each January.

Attendance to these meetings will give the students a competitive edge in the job market environment.

Advisor: Dr. T. Davis Sydnor 422-7056

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